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产品：飞利浦面包机

型号：HD9016

额定电压：220V~

额定频率：50Hz

额定输入功率：510W

生产日期：请见产品本体

产地：中国佛山

飞利浦（中国）投资有限公司

上海市天目西路218号1002-1605

全国顾客服务热线：4008 800 008

本产品根据国标 GB4706.1-2005,

GB4706.14-2008 制造

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HD9016\_UM\_01

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简体中文

1 重要信息

使用产品之前，请仔细阅读本用户手册。请妥善保管用户手册以供日后参考。

危险

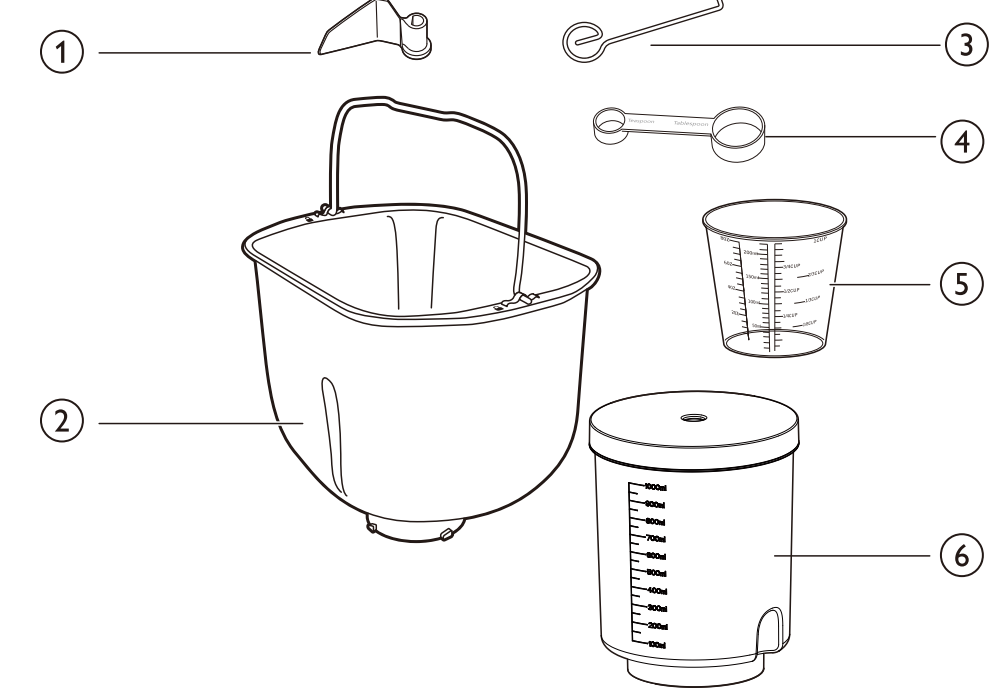
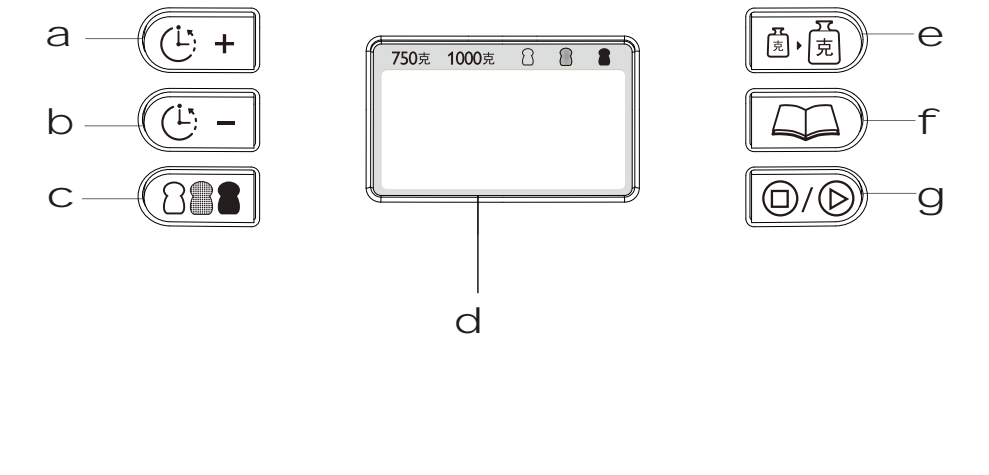
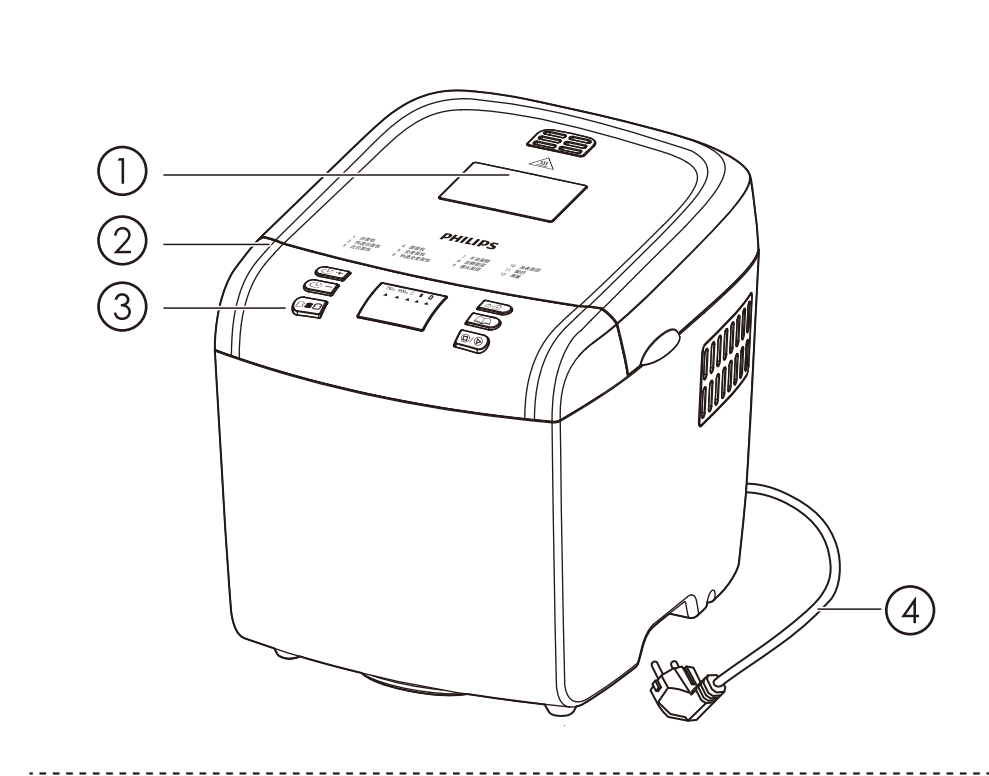
- 切勿将面包机机身浸入水或其它任何液体，也不要来自来水龙头下冲洗。
- 切勿在面包机工作时盖住蒸汽孔和透气孔。

警告

- 本产品适合由 8 岁或以上年龄的儿童以及肢体不健全、感觉或精神上有障碍或缺乏相关经验和知识的人士使用，但前提是有人对他们使用本产品进行监督或指导，以确保他们安全使用，并且让他们明白相关的危害。
- 不得让儿童玩耍本产品。不要让儿童进行清洁和保养，除非儿童已年满 8 周岁且在有人监督的情况下。
- 应将产品及其线缆置于 8 周岁以下儿童触及不到的地方。不要将电源线悬挂在放置产品的桌子或工作台的边缘上。不得在窗帘及其它可燃材料下方或附件（或壁橱下方）使用本产品，否则可能引起火灾。
- 如果电源软线损坏，为避免危险，必须由制造厂或其维修部或类似的专职人员来更换。
- 器具不能在外接定时器或独立的遥控控制系统的方式下运行。
- 使用产品时，其可接触的表面可能会变得很热。
- 对于常规面包程序、超快面包程序和复活节蛋糕程序，所加面粉量不得超过 560 克，酵母量分别不得超过 9 克、12 克和 14 克。
- 在产品连接电源之前，请先检查产品所标电压与当地的供电电压是否相符。
- 产品只能使用带接地线的插座。务必确保插头牢固插到电源插座上。
- 如果插头、电源线、产品机身或面包烤模受损，请不要使用本产品。
- 在将插头插入电源之前，请确保加热元件、面包烤模的转轴和面包烤模的外表面洁净干燥。
- 请勿将本产品用于本手册中说明以外的任何其它用途。
- 切勿用湿湿的手插入产品插头或操作控制面板。
- 切勿在产品工作时将脸或手靠近蒸汽孔和透气孔。
- 切勿在烘烤过程中打开盖子，否则可能导致面团或面包塌陷。
- 在烘烤过程中，产品本身和盖子会变得非常烫。小心不要灼伤自己。
- 切勿在使用时从产品取出面包烤模。
- 切勿在烘烤程序期间使用任何器具混合面包烤模中的原料。
- 仅将原料放入面包烤模中。切勿在产品内添加任何原料和/或添加剂，以免损坏加热元件。
- 从面包烤模中取出水果酱时，戴上隔热手套并用双手提起面包烤模，倒出水果酱。

警告

- 本产品仅限于家用。对本产品使用不当，或者将其用于专业、半专业用途，或者没有根据本用户手册中的说明进行使用，此类情况下保修将失效，飞利浦对此类损坏概不负责。
- 切勿使用由其它制造商生产的、或未经飞利浦特别推荐的任何附件或部件。
- 如果使用此类附件或部件，您的保修将失效。
- 切勿用尖利的器具触摸面包烤模以免损坏。
- 切勿将产品暴露在高温之下，也不要将电饭煲放在正在工作或仍然发热的炉具或炊具上。
- 本产品一定要放置在稳定、平坦的水平表面上。
- 在将插头插入电源插座并打开产品之前，务必将面包烤模放入产品中。
- 使用后务必拔下产品的插头。
- 一定要先让产品冷却，才能进行清洁或移动。
- 切勿将面包烤模放入传统的烤箱中来烘烤面包。
- 产品在使用时，表面会变得很热。通过手柄提起面包烤模或拿放热面包烤模、揉面刀片或热面包时，请务必戴上隔热手套。
- 小心烘烤期间从蒸汽孔冒出的热蒸汽，或烘烤过程中或之后打开盖子时从面包机中冒出的热蒸汽。
- 运行期间，切勿提起及移动本产品。
- 切勿触摸所有活动部件。
- 切勿将产品直接曝晒于阳光下。
- 切勿将金属物体或异物插入蒸汽孔。



- 如果面包烤模已损坏，请不要使用。
- 每次使用后应清洁产品。
- 请勿在洗碗机中清洗本产品。
- 切勿在室外使用本产品。
- 切勿在产品上方、后面和两侧至少留出 10 厘米的空间，以防散热造成损坏。
- 为避免损坏产品，请勿将面包烤模或任何其他物体放在产品顶部。

回收

本产品采用可回收利用的高性能材料和组件制造而成。如果产品上贴有带叉的轮式垃圾桶符号，则表示此产品符合欧盟指令 2002/96/EC：切勿将本产品与其它生活垃圾一起处理。请自行了解当地关于分类收集电子和电气产品的规定。正确弃置旧产品有助于避免对环境 and 人类健康造成潜在的负面影响。

电磁场 (EMF)

本 Philips 产品符合与电磁场 (EMF) 相关的所有标准。目前的科学依据证明，如果正确使用并根据本用户手册中的说明进行操作，则本产品是安全的。

电源故障备份

本产品具有备份功能，能够记住产品发生故障前的状态。前提是电源在 10 分钟内恢复。如果在烹饪期间发生电源故障，在电源恢复时，烹饪时间倒计时将从其断电时的时间点继续。如果电源故障持续的时间长于 10 分钟且故障发生在烹饪过程中，则恢复供电后，面包机将自动重置为预设设置。打开面包机，取出里面的物品，然后重新开始。如果在发生电源故障时您已设置定时器，而预设烹饪过程尚未开始，则恢复供电后，面包机将自动重置为预设设置。打开面包机，取出里面的物品，然后重新开始。

2 产品简介

欢迎购买并使用 Philips 产品！为了您能充分享受 Philips 提供的支持，请在 www.philips.com/welcome 上注册您的产品。

3 您的面包机

主装置			
① 视窗	③ 控制面板	⑤ 揉面刀片	⑦ 开始/停止/取消按钮
② 盖子	④ 电源插头	⑥ 量匙	⑧ 量杯

控制面板			
① 定时器增加	⑤ 面包重量	⑨ 快速启动	⑪ 快速启动
② 定时器减少	⑥ 设定菜单	⑩ 快速启动	⑫ 快速启动
③ 面包皮颜色	⑦ 开始/停止/取消按钮	⑪ 快速启动	⑬ 快速启动
④ 液晶状态显示屏	⑧ 量匙	⑫ 快速启动	⑭ 快速启动

附件			
① 揉面刀片	④ 量匙	⑦ 快速启动	⑩ 快速启动
② 面包烤模	⑤ 量杯	⑧ 快速启动	⑪ 快速启动
③ 挂钩	⑥ 带盖的酸奶容器	⑨ 快速启动	⑫ 快速启动

4 使用您的面包机

首次使用之前

- 去除产品的所有包装材料。小心不要丢弃揉面刀片。
- 去除产品身上的任何标签。
- 要去除产品上可能积聚的灰尘，请用湿布擦拭产品的外部、面包烤模和揉面刀片。

注意

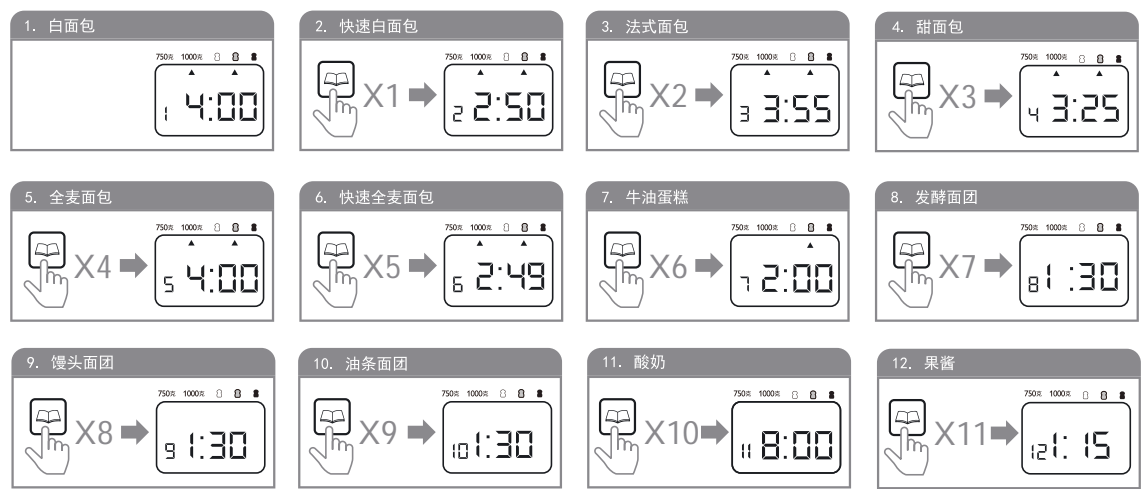
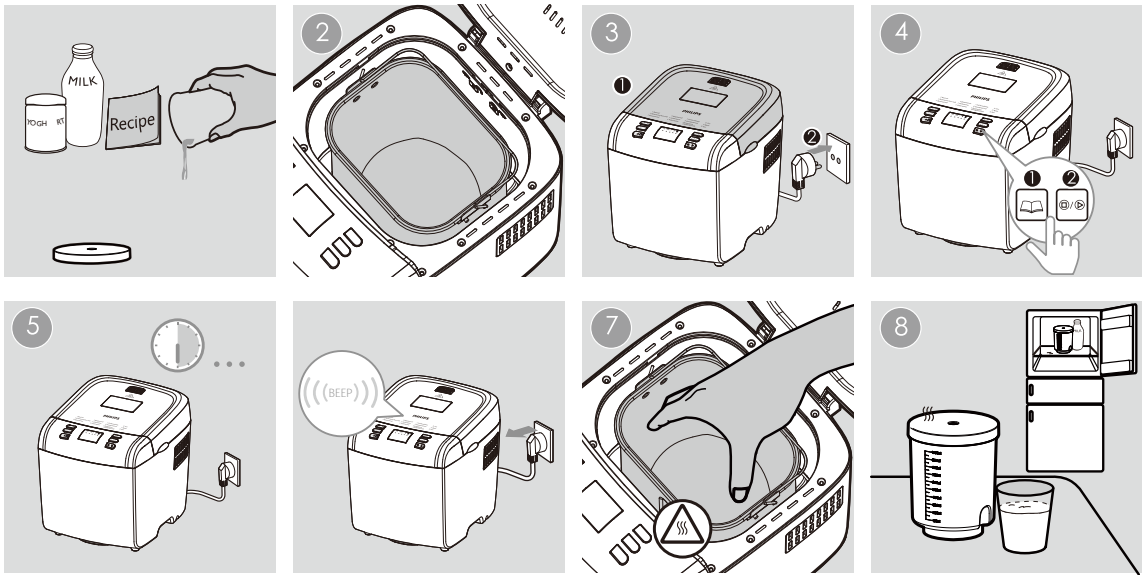
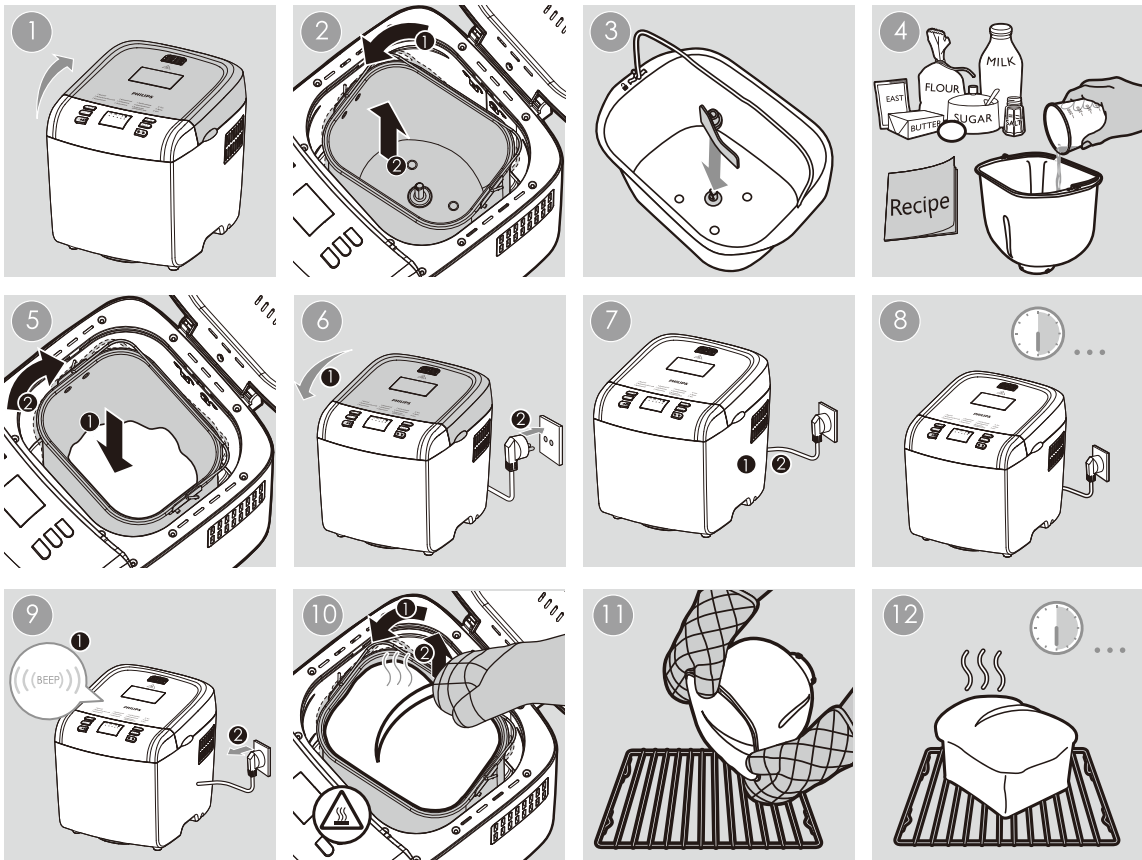
- 不要使用钢丝球、研磨性清洁剂或腐蚀性液体（例如汽油或丙酮）来清洁产品。

- 在您开始使用本产品之前，请保持所有部件完全干燥。

准备面包机和原料

- 将面包机放在稳固、水平且平坦的表面上。
- 逆时针旋转面包烤模并将其取出。
- 将揉面刀片牢牢地推送到转轴上。
- 测量您要制作的食谱所需的原料（请参阅的食品制作手册）。
  - 始终精确测量原料份量。
  - 所有原料均应处于室温（除非制作说明中另有建议）。
- 按照制作说明中所列顺序，将原料放入面包烤模中。

HD9016



- 务必先添加液体原料，然后再添加干原料。
- 切勿让酵母接触盐。

注意

- 所加原料不要超过制作表中标明的份量，否则可能损坏面包机。

- 请始终将活性干酵母用于本面包机。
  - 酵母应保持干燥并与其他原料分开放入面包烤模。
  - 为便于混合，黄油和其它脂肪放入面包烤模前应切成小块。
  - 如有必要，使用刮铲刮擦面包烤模的两侧，以将粘在模壁上的混合物刮回去。
  - 在混合阶段，产品将发出哔声，以提醒您添加其他原料，例如坚果（如果需要）。
- 将面包烤模放入产品中。顺时针旋转面包烤模，直到其锁定到位。

注意

- 如果面包烤模未正确组装，揉面刀片不会旋转。

- 放下面包烤模的手柄并盖上产品盖子。
- 将电源插头插入插座。
  - 产品发出哔声，同时显示屏上出现“1”和“3:55”，即指“白面包”程序。

设置面包机

- 反复按 （菜单按钮）选择程序。
  - 将显示程序编号和制作时间。
  - 有关详细程序说明，请参阅下面的“面包制作说明”部分。
- 反复按 （面包皮颜色按钮）选择面包皮颜色。
  - 所选的面包皮颜色可从浅色变为深色。
- 反复按 （面包重量按钮）选择面包重量。
  - 确保所选的重量适合选定食谱的原料量。请参阅下面的“面包制作说明”部分。
- 按 （启动/停止按钮）开始面包制作过程。

注意

- 在烘烤过程中，面包机本身和盖子会变得非常烫。小心不要灼伤自己。
  - 显示屏倒计时制作时间，直到面包制作完成。
  - 烘烤过程完成后，面包机发出哔声并转到保温模式（60 分钟）。

延长烘烤的预设时间

如果您希望面包稍后制作完成，则可以使用定时器。可设置的最长延长时间是 13 小时。

注意

- 对于需要可能会变质的新鲜原料（例如鸡蛋、鲜奶、酸乳酪或干酪）的食谱，切勿使用定时器功能。

- 将所有原料放入面包烤模中。
- 选择食谱的适当程序。面包大小和面包皮颜色。
  - 总制作时间会显示在显示屏上。
- 按 （定时器增加和定时器减少按钮）选择所需的预设时间。
  - 面包机进入预设模式。
  - 例如，如果当前时间是 19:00，您想要面包第二天上午 7:00（12 小时后）制作完成，则可将预设时间设置为 12:00。
  - 如果按住该按钮，时间会快速增加。
  - 如果显示屏上的时间达到 13 小时，而您仍按着定时器按钮，则显示屏将返回到设定程序的烘烤时间。
- 按 （开始/停止/取消按钮）。
  - 定时器将以分钟为单位对设定的时间进行倒计时。
  - 当定时器倒数到 0:00 时面包制作完成，并且面包机发出哔声。

完成烘烤过程

注意

- 切勿使用金属器具取出面包，否则可能会损坏面包烤模的不粘涂层。
- 注意，面包烤模和面包很烫。

- 要关闭面包机，请从电源插座拔下电源插头。
- 使用锅垫或隔热手套打开盖子并且逆时针旋转面包烤模。
- 抓住面包烤模的手柄并将其取出。
- 将面包烤模翻转过来，握住手柄，甩出面包。

注意

- 切勿使用金属器具取出面包，否则可能会损坏面包烤模的不粘涂层。
  - 注意，面包烤模和面包很烫。
- 使用随附的挂钩从转轴/面包中取出揉面刀片。
    - 务必确保揉面刀片没有留在面包中，否则可能会在切面包时损坏揉面刀片。
  - 清洁面包机之前，务必使其冷却。

制作酸奶

注意

- 确保用温水和肥皂彻底清洗酸奶容器并确保其在制作之前保持干燥。
- 可以使用全脂、脱脂和 2% 脱脂牛奶。
- 确保酸奶新鲜，以确保培养起子有活性。

- 牛奶和酸奶的混合比例为 10:1（例如：400 毫升牛奶混合 40 毫升酸奶）。
- 将牛奶倒入酸奶容器。
- 将酸奶加入酸奶容器并混合均匀。
- 关闭并拧紧盖子。
- 启动酸奶程序。
  - 酸奶将在 8 小时内制作完成。

5 清洁和保养

注意

- 在开始清洗之前，请拔掉面包机的电源线。
- 等到面包机完全冷却后再开始清洗。
- 不要将本产品浸入水或其它液体中，也不要在水龙头下冲洗。
- 不要使用钢丝球、研磨性清洁剂或腐蚀性液体（例如汽油或丙酮）来清洁产品。
- 为确保最大的安全性，请保持产品干净，无油脂和食物残渣。

内部

- 用拧干的湿布进行擦拭。
- 确保清理掉黏在面包机上的所有食物残渣。

加热元件

- 用拧干的湿布进行擦拭。
- 用拧干的湿布或牙签清理食物残渣。

外部

- 盖子表面和机身外侧：
  - 用蘸有肥皂水的布进行擦拭。
  - 只能使用柔软的干布擦拭控制面板。
  - 确保清理掉按钮周围的所有食物残渣。

附件

- 面包烤模：
  - 用蘸有热水或洗涤剂的柔软湿布清洁面包烤模。
  - 切勿将面包烤模浸入水中，也不要洗碗机中清洗。

揉面刀片、量匙和量杯及挂钩：  
浸泡到热水中并用海绵清洁。

带盖的酸奶容器：  
用温水和肥皂彻底清洗。

- 确保使用前保持干燥。

提示

- 烘烤后，立即从面包烤模中取出揉面刀片以防卡住。

6 存储

将面包机存放在安全干燥的地方。

7 面包原料

面粉

面粉的高麦麸含量高（因此也称为高筋面粉，蛋白质含量很高），弹性非常好，可防止发酵后面包大小缩小。由于麦麸含量比普通面粉高，因此可用于制作内部纤维更好的大面包。面粉是制作面包重要的原料。

全麦面粉

全麦面粉由谷物研磨而成。它包含麦皮和麦麸。全麦面粉比普通面粉更重，更营养。全麦面粉制作的面包通常较小。因此，许多食谱通常将全麦面粉和面包粉结合使用来获得最佳效果。

黑麦粉

黑麦粉具有高纤维含量，但麦麸含量比面粉低。黑麦面包通常比白色面粉面包的颜色更深且味道更浓。应在本面包机中与面粉一起使用。

玉米粉和燕麦粉

玉米粉和燕麦粉分别从玉米和燕麦研磨而成。它们是制作粗面包的添加原料，可增加面包风味和口感。

中筋面粉

比面粉的麦麸含量更少。在我们的食谱中，它可用于制作复活节蛋糕、蛋糕、馒头和油条。

糖

糖是增加面包甜味和颜色非常重要的原料。它也被视为发酵面包的营养成分。主要使用白糖。如有特殊要求，可使用红糖、粉糖或棉花糖。



**酵母**  
发酵过程后，酵母将产生二氧化碳。 二氧化碳可使面包膨胀，软化内部纤维。 对于本面包机，请使用活性干酵母。  
酵母必须存储在冰箱中，因为高温条件下会杀死其内部的真菌。 使用前，请查看酵母的生产日期和存储期限。 每次使用后，立即将其放回冰箱中。 面包发酵失败通常由变质酵母导致。

**盐**  
需要盐来增加面包风味和面包皮颜色。 但是盐也会抑制酵母发酵。 切勿在制作中使用太多盐。 但是如果没有盐，面包会更大。

**鸡蛋**  
鸡蛋可以改善面包口感，使面包更营养、更大。鸡蛋应均匀搅拌。

**油脂、黄油和植物油**  
油脂可以软化面包，延长存储期限。 使用黄油前，应将其融化或切成小颗粒。

**水和其他液体**  
水是制作面包必不可少的原料。 通常说来，水温保持在 20° C 和 25° C 之间最佳。 可用鲜奶或混合 2% 奶粉的水替代水，以增加面包风味，改善面包皮颜色。 某些食谱可能需要果汁来增加面包风味，例如苹果汁、橙汁和柠檬汁等。

## 8 环境

弃置产品时，请不要将其与一般生活垃圾堆放在一起，应将其交给官方指定的回收中心。 这样做有利于环保。

## 9 保修与服务

如果需要服务或信息，或有任何疑问，请访问飞利浦网站：www.philips.com，或联系您所在国家/地区的飞利浦客户服务中心。 可在全球保修卡中找到其电话号码。 如果您所在的国家/地区没有飞利浦客户服务中心，请向当地的飞利浦经销商求助。

## 10 故障种类和处理方法

本章归纳了您在使用产品时最常遇到的问题。 如果您无法根据下面的信息解决问题，请与您所在国家/地区的客户服务中心联系。

问题	原因	解决方法
按钮不起作用。	插头未插入电源插座。	将插头插入电源插座。 如果问题仍然存在，请联系客户服务中心。
产品在操作过程中会产生噪音。	马达在控制过程中会产生噪音。 这是正常的。	不需要采取措施。
产品在操作过程中发出嘎嘎声。	面包烤模安装不正确。	要正确安装面包烤模，请顺时针旋转面包烤模，直至其锁定到位。
蒸汽孔会冒出一些烟雾，且产品发出烧焦的气味。	加热部件上或产品内部已积聚原料或面包屑。	每次使用后应清洁产品。 清洁产品之前，先将电源插头拔掉，并待其冷却。
按下开始/停止/取消按钮后，产品没有开始运转，且显示屏上显示“ERR”（错误）。	产品过热。	清洁前，让产品冷却大约 1 小时。

## 常见问题解答

**Q:** 为什么面包块的重量和形状有时会不同？  
**A:** 面包对其环境内的因素（如房间内温度、天气、湿度、海拔、气流波动和定时器的使用）非常敏感。 如果您使用了不新鲜的原料或者原料未正确称重，面包的形状也会受到影响。  
**Q:** 面包块的形状如何因季节而变化？  
**A:** 在夏季，面包块有时会塌陷（在中央形成凹陷）或胀得太高。 在冬季，面包可能不会适当地膨胀。 您可通过使用温度为 20° C (68° F) 的水来解决此问题。  
**Q:** 为什么有时面包侧面会粘上面包？  
**A:** 在最初的混合过程中，面包烤模的各个侧面有时可能会粘上少量的面粉，而后这些面粉会被烘烤到面包块的各个侧面上。 如果发生此种情况，请使用锋利的小刀刮掉这部分面包皮。  
**Q:** 为什么生面团有时会很黏且很难处理？  
**A:** 生面团有时会很黏（即，太湿），这取决于房间内的温度和水温。 制作生面团时，请尝试使用较凉的水。  
**Q:** 为什么面包块顶部有时会有裂缝？  
**A:** 有时生面团膨胀得太厉害，可能会导致烘烤的面包表面破裂。  
**Q:** 能否在该产品中使用鸡蛋来制作面包？  
**A:** 可以，请减少用水量并将其替换为鸡蛋。 请先将鸡蛋放入量杯中，然后再将水添加至食谱中指定的水位。 使用鸡蛋时，请勿使用定时器功能，否则鸡蛋可能会变质。  
**Q:** 能否使用此面包机来制作其它烹调书籍中提及的配方？  
**A:** 可以。 但是，飞利浦提供的食品制作手册中的食谱专为本产品而制作，如果使用其他食谱，效果可能有所不同。  
**Q:** 为什么面包有时会有异味？  
**A:** 活性干酵母太多或原料不新鲜（尤其是面粉和水）都可能导致面包有异味。 请务必仔细称量原料并使用新鲜原料，以获得最佳效果。  
**Q:** 能否使用粗制面粉或精制面粉？  
**A:** 根据面粉的粗细程度，烘烤结果可能不令人满意。 建议您将粗制面粉和普通面粉混合使用，以获得最佳效果。

## English

## 1 Important

Read this user manual carefully before you use the appliance, and save the user manual for future reference.

### Danger

- Never immerse the body of the breadmaker in water or any other liquid, nor rinse it under the tap.
- Do not cover the steam and air vents while the breadmaker is operating.

### Warning

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or metal capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years. Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.
- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- The accessible surfaces may become hot during use.
- Do not put over 560 g flour, and 9 g, 12 g, 14 g yeast for general bread, super rapid bread, and easter cake programs respectively.

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted firmly into the wall socket.
- Do not use the appliance if the plug, the mains cord, the body of the appliance or the bread pan is damaged.
- Make sure that the heating element, the rotating shaft of the bread pan and the outside of the bread pan are clean and dry before you put the plug in the wall socket.
- Do not use the appliance for any other purpose than described in this manual.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not come near the steam and air vents with your face or hands when the appliance is operating.
- Do not open the lid during the baking process, as this may cause the dough or bread to collapse.
- During the baking process, the appliance itself and the lid become extremely hot. Be careful not to burn yourself.
- Do not remove the bread pan from the appliance during use.
- Never use any utensils to mix the ingredients in the bread pan during a baking program.
- Only put ingredients in the bread pan. Do not put or spill any ingredients and/or additives in the inside of the appliance to avoid damage to the heating element.
- When you remove jam from the bread pan, lift the bread pan with both hands in oven mitts to pour out the hot jam.

### Caution

- This appliance is intended for household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used

according to the instructions in the user manual, the guarantee becomes invalid and Philips refuses any liability for damage caused.

- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not touch the bread pan with sharp utensils to avoid damage.
- Do not expose the appliance to high temperatures, nor place it on a working or still hot stove or cooker.
- Always place the appliance on a stable, level and horizontal surface.
- Always put the bread pan in the appliance before you put the plug in the wall socket and switch on the appliance.
- Always unplug the appliance after use.
- Always let the appliance cool down before you clean or move it.
- Do not place the bread pan in a conventional oven to bake bread.
- The accessible surfaces may become hot when the appliance is operating. Always use oven mitts when you lift the bread pan by its handle or when you handle the hot bread pan, the kneading blade or the hot bread.
- Beware of the hot steam that comes out of the steam vents during baking or out of the breadmaker when you open the lid during or after the baking process.
- Do not lift and move the appliance while it is operating.
- Do not touch moving parts.
- Do not expose the appliance to direct sunlight.
- Do not insert metallic objects or alien substances into the steam vents.
- Do not use the bread pan if it is damaged.
- Always clean the appliance after use.
- Do not clean the appliance in the dishwasher.
- Do not use the appliance outdoors.
- Leave a free space of at least 10cm above, behind and on both sides of the appliance to prevent damage due to radiated heat.
- To avoid damage to the appliance, do not place the bread pan or any other object on top of the appliance.

### Recycling

Your product is designed and manufactured with high quality materials and components, which can be recycled and reused.

When you see the crossed-out wheel bin symbol attached to a product, it means the product is covered by the European Directive 2002/96/EC. Never dispose of your product with other household waste. Please inform yourself about the local rules on the separate collection of electrical and electronic products. The correct disposal of your old product helps prevent potentially negative consequences on the environment and human health.



### Electromagnetic fields (EMF)

This Philips appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

### Power failure backup

This appliance has a backup function that remembers the status before a power failure, provided the power supply resumes within 10 minutes. If the power failure occurs during a cooking process, the countdown of the cooking time continues where it left off when the power supply resumes. If the power failure lasts longer than 10 minutes and the failure occurs during a cooking process, the breadmaker automatically resets to the preset setting when the power supply resumes. Open the breadmaker, remove its contents and start all over again. If you have set the timer and the preset cooking process has not yet started when a power failure occurs, the breadmaker automatically resets to the preset setting when the power supply resumes. Open the breadmaker, remove its contents and start all over again.

## 2 Introduction

Congratulations on your purchase and welcome to Philips! To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

## 3 Your breadmaker

Main unit			
① Viewing window	③ Control panel		
② Cover lid	④ Mains plug		

### Control panel

① Timer increase	⑤ Loaf weight
② Timer decrease	⑥ Program menu
③ Crust color	⑦ Start/stop/cancel button
④ LCD status display	

### Accessories

① Kneading blade	④ Measuring spoon
② Bread pan	⑤ Measuring cup
③ Hook	⑥ Yoghourt

## 4 Use your breadmaker

### Before the first use

- Remove all packaging material from the appliance. Be careful not to throw away the kneading blade.
- Remove any labels from the body of the appliance.
- To remove any dust that may have accumulated on the appliance, wipe the outside of the appliance, the bread pan and the kneading blade with a damp cloth.

### Note

- Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.

- Dry all parts thoroughly before you start to use the appliance.

### Prepare your breadmaker and ingredients

- Put your breadmaker on a stable, horizontal and level surface.
- Turn the bread pan anticlockwise and lift it out.
- Push the kneading blade firmly onto the shaft.
- Measure the ingredients for the recipe you want to prepare (see section 'bread recipes' below).
  - Always measure ingredients accurately.
  - All ingredients should be at room temperature unless recipe suggests otherwise.
- Put ingredients in the bread pan in the order they are listed in the recipe.

### Note

- Do not add more quantities than mentioned in the recipe as it may damage the breadmaker.

- The yeast should be dry and separate from other ingredients when it is added to the bread pan.
- Butter and other fats should be cut into small pieces before putting in the bread pan to aid the mixing.
- If necessary, use a spatula to scrape down the sides of the bread pan to get the mixture sticking to the wall back to the mix.
- During the mixing stage, there will be beep sounds to alert you to add additional ingredients such as nuts if you wish.

- Put the bread pan in the appliance. Turn the bread pan clockwise until it locks into position.

### Note

- If the bread pan is not assembled properly, the kneading blade does not turn.

- Put down the handle of the bread pan and close the lid of the appliance.
- Put the mains plug in the wall socket.
  - The appliance beeps and '1' and '3:55' appear on the display, which refers to the 'White' program.

### Set your breadmaker

- Press (menu button) repeatedly to select the program.
  - The select program number and processing time are displayed.
  - For detailed program description, see section 'Bread recipe' below.
- Press (crust color button) repeatedly to select the crust color.
  - The selected crust color can be changed from light to dark.
- Press (loaf weight button) repeatedly to select the loaf weight.
  - Make sure the selected weight is appropriate for the amount of ingredients of the selected recipe. See section 'Bread recipe' below.
- Press (Start/stop button) to start bread making process.

### Caution

- During the baking process, the breadmaker itself and the lid become extremely hot. Be careful not to burn yourself.
  - The display counts down the processing time until the bread is ready.
  - When the baking process is finished, the breadmaker beeps and goes to the keep-warm mode (for 60 minutes).

### Preset time for delayed baking

You can use the timer if you want the bread to be ready at a later time. The maximum delay time that can be set is 13 hours.

### Note

- Do not use the timer function with recipes that require fresh ingredients that may go bad, for instance eggs, fresh milk, sour cream or cheese.

- Put all ingredients in the bread pan.
- Select the appropriate program, loaf size and crust color for your recipe.
  - The total processing time is shown on the display.

- Press + (timer increase and timer decrease) to choose the desired preset time.
  - The breadmaker enters preset mode.
  - For example, if the current time is 19:00 and you want your bread ready at 7:00 next morning (12 hours later), you can set the preset time to 12:00.
  - If you keep the button pressed, the time increases more quickly.
  - If the time on the display reaches 13 hours and you still keep the timer button pressed, the display goes back to the baking time of the set program.
- Press (start/stop/cancel button).
  - The timer counts down the set time in minutes.
  - The bread is ready when the timer has counted down to 0:00 and the breadmaker beeps.

### Finish the baking process

### Caution

- The inside of the breadmaker, the bread pan, the kneading blade and the bread are very hot.
  - Always use oven mitts when you remove the bread pan at the end of the baking cycle or at any time during the keep-warm mode.

- To power off the breadmaker, remove the mains plug from the wall socket.
- Using pot holders or oven mitts, open the lid and turn the bread pan anticlockwise.
- Grab the bread pan by its handle and lift it out.
- Turn the pan upside down, hold the handle and shake the bread out.

### Note

- Do not use metal utensils to remove the bread, as these may damage the non-stick coating of the bread pan.
- Be careful, the bread pan and the bread are hot.

- Use the hook supplied to remove the kneading blade from the shaft/bread.
  - Always make sure that the kneading blade does not stay inside the bread, otherwise you may damage the kneading blade when you slice the bread.
- Let the breadmaker cool down before you clean it.

### Making Yoghurt (HD9016 only)

### Note

- Ensure the yoghurt container is thoroughly washed with warm water and soap, and it is dried before making yoghurt.
- Full fat, skim, or 2% milk can be used
- Make sure the yoghurt is fresh and thus the culture starter is active

- The milk and yoghurt mixture proportion is 10:1 (For example: 400ml Milk with 40ml yoghurt)
- Pour milk into the yoghurt container
- Add yoghurt into the yoghurt container, and mix well.
- Close and tighten the lid
- Start the yoghurt program, and yoghurt will be ready in 8 hours

## 5 Cleaning and Maintenance

### Note

- Uplug the breadmaker before starting to clean it.
- Wait until the breadmaker has cooled down sufficiently before cleaning it.
- Never immerse the appliance in water or any other liquid, nor rinse it under the tap.
- Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.
- For maximum safety, keep the appliance clean and free of grease and food residues.

### Interior

Inside of the cover and the main body:

- Wipe with wrung out and damp cloth.
- Make sure to remove all the food residues stuck to the breadmaker.

Heating element:

- Wipe with wrung out and damp cloth.
- Remove food residues with wrung out and damp cloth or toothpicks.

### Exterior

Surface of the cover lid and outside of the main body:

- Wipe with a cloth dampened with soap water.
- ONLY use soft and dry cloth to wipe the control panel.
- Make sure to remove all the food residues around the control buttons.

### Accessories

Bread pan:

- Clean the bread pan with a soft cloth moistened with hot water or washing-up liquid.
- Do not immerse the bread pan in water and do not clean it in the dishwasher.

Kneading blade, measuring spoon and cup, and hook:

- Soak in hot water and clean with sponge.

### Tip

- After baking, immediately remove the kneading blade from the bread pan to prevent it from getting stuck.

## 6 Storage

Store your breadmaker in a safe and dry place.

## 7 Bread ingredients

### Bread flour

Bread flour has high content of high gluten (so it can be also called high-gluten flour which contains high protein), it has good elastic and can keep the size of the bread from collapsing after rise. As the gluten content is higher than the common flour, so it can be used for making bread with large size and better inner fiber. Bread flour is the most important ingredient of making bread.

### Whole-wheat flour

Whole-wheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and more nutrient than common flour. The bread made by whole-wheat flour is usually small in size. So many recipes usually combine the whole -wheat flour or bread flour to achieve the best result.

### Rye flour

Rye flour has high fiber level but it has lower gluten content than wheat flour. Rye bread usually has darker color and stronger taste than white and wheat bread. It should be used with bread flour in this breadmaker.

### Corn flour and oatmeal flour

Corn flour and oatmeal flour are ground from corn and oatmeal separately. They are the additive ingredients of making rough bread, which are used for enhancing the flavor and texture.

### Sugar

Sugar is very important ingredient to increase sweet taste and color of bread. And it is also considered as nourishment in the yeast bread. White sugar is largely used. Brown sugar, powder sugar or cotton sugar may be called by special requirement.

### Yeast

After yeasting process, the yeast will produce carbon dioxide. The carbon dioxide will expand bread and make the inner fiber soften. However, yeast fast breeding needs carbohydrate in sugar and flour as nourishment.

1 tsp. active dry yeast = 3/4 tsp. instant yeast

1.5 tsp. active dry yeast = 1 tsp. instant yeast

2 tsp. active dry yeast = 1.5 tsp. instant yeast

Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperature, before using, check the production date and storage life of your yeast. Store it back to the refrigerator as soon as possible after each use. Usually the failure of bread rising is caused by the bad yeast.

The ways described below will check whether your yeast is fresh and active.

(1) Pour 1/2 cup warm water (45-50°C) into a measuring cup.

(2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. yeast over the water.

(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.

(4) The froth should be up to 1 cup. Otherwise the yeast is dead or inactive.

### Salt

Salt is necessary to improve bread flavor and crust color. But salt can also restrain yeast from rising. Never use too much salt in a recipe. But bread would be larger if without salt.

### Egg

Eggs can improve bread texture, make the bread more nourish and large in size, the egg should be stirred evenly.

### Grease, butter and vegetable oil

Grease can make bread soften and delay storage life. Butter should be melted or chopped to small particles before using.

### Water and other liquid

Water is essential ingredient for making bread. Generally speaking, water temperature between 20C and 25C is the best. The water may be replaced with fresh milk or water mixed with 2% milk powder, which may enhance bread flavor and improve crust color. Some recipes may call for juice for the purpose of enhancing bread flavor, e.g. apple juice, orange juice, lemon juice and so on.

## 8 Environment

Do not throw away the appliance with normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you can help to preserve the environment.

## 9 Guarantee and service

If you need service or information, or if you have a problem, visit the Philips website at www.philips.com or contact the Philips Customer Care Center in your country. You can find its phone number in the worldwide guarantee leaflet. If there is no Customer Care Center in your country, go to your local Philips dealer.